



# COMPANY PROFILE



ENGLISH



MUCCI  
PASSIONE CACCIATARA

MUCCI  
LA CULTURA DEL  
CONFETTO

LA DOLCE STORIA  
NELLA TRADIZIONE

CONFETTI E DRAGÉES  
**MUCCI**<sup>®</sup>  
1894



CONFETTI MUCCI®

# SINCE 1894 A SIMPLY UNIQUE STORY!

It all began in **1894**, when Nicola Mucci created his first chocolate, sweets and 'confetti' (sugared almonds) factory in the old town centre of Andria, Apulia region, Southern Italy.

At present, the **Museum of 'Confetti'** dedicated to "**Giovanni Mucci**" is currently located, recognized by the Ministry of Cultural Heritage and Activities.



## NICOLA MUCCI

CONFETTI, CIOCCOLATO E CARAMELLE

ANDRIA (PUGLIE)





# 1920

In 1920 he created the “**Mandorla Imperial**”, a new and unique ‘confetto’ (sugared almond) made with the refined peeled almond “Fra Giulio”, famous as “Avola of Puglia”, coated in a layer of white chocolate and delicately pelleted.

Its evolution leads to the **30ies**, to the creation of the famous “**Tenerelli Mucci®**”, still being made today according to the original recipe with the use of Apulian Toritto (BA) Almonds and “Piedmont Hazelnuts IGP”, covered with dark, white chocolate and a thin layer of coloured sugar.

# 1945

**Giovanni Mucci** inherits the factory founded by his father Nicola, developing the current brand **Mucci Giovanni since 1894**. Soon his products crossed regional boundaries becoming famous for its inimitable goodness and taste.

In **1975** the company was passed on to the hands of the sons of Giovanni, having the same passion and care, not just the family secrets were hand down but most especially the love and enthusiasm for their work.



# 1987

The present Mucci heirs, the sons and grandsons of Giovanni inaugurated the modern factory (about **1500 sq.m.**) in Trani, where, today, over **200 (two hundred) different types of simply unique 'confetti' and 'dragées'** are still being produced using the same handcrafted techniques according to the guidelines of traditional premium confectionery.

**"Quality"** is the categorical imperative of a family to always dedicate attention, passion and research in the creation of small masterpieces of the confectionery art to offer in the happy moments of life

**A family that cultivates a noble and elevated ambition: increase the emotion of a party.**





# A FAMILY STORY

**The love and passion behind our work.**

**We put our heart into it and the result has such a sweet and indescribable taste, a must try!**

Thanks to the **love, professionalism and enthusiasm** in which we founded the company, we managed to establish ourselves today as a leader in the sector, obtaining numerous awards.

**Mucci® 'confetti' and 'dragées'** are present in the most prestigious confectionery and food and wine specialty shops.





Within our factory, **Love** and **Passion** have always triumphed, not only in terms of dedication to work, but also with human relations. All our **twenty-four Employees** (of which one is part of a protected category) are **proud to work** in a **serene and welcoming environment**, in which each of them feels at home.

WE REVEAL  
A SECRET:

BETWEEN A 'CONFETTO'  
AND A 'DRAGÉE',  
GREAT LOVE STORIES  
WERE BORN IN OUR  
COMPANY.



# A STORY THAT IS RENEWED

**Innovation, natural, history, quality, tradition.**

These are the cornerstones of the Mucci Family, personally involved in guaranteeing the exceptional taste and quality of their products.

**Refined and original flavours, ingenious creativity and professionalism** are the grounds in producing countless specialties, all made with scrupulously chosen ingredients from the best in the world.

The present heirs are the meticulous keepers of “the secrets” which hold together stories of sweetness and pleasure.

**Stories that can generate intense emotions.**





# THE NATURAL FLAVORS AND COLORS

The **Mucci company** pays great attention to consumer welfare. The ‘**confetti**’ and ‘**dragées**’ are made with the best raw materials in the market, which guarantee the highest quality and incomparable taste.

All products are only produced with **natural flavors and colors** and have important health properties: they are **gluten-free, no preservatives, non-GMO**.



THE SICILIAN “PIZZUTA DI AVOLA” ALMONDS (SIRACUSA),  
THE APULIAN “TORITTO (BA)” ALMONDS,  
THE “PIEDMONT HAZELNUTS IGP”,  
THE SICILIAN “BRONTE GREEN PISTACHIO DOP”,  
THE BEST COCOA BEANS.

# SUGARED ALMOND 'CONFETTI', A SWEETNESS FOR CONNOISSEURS



MUCCI'S 1ST RECOGNITION IN ITALY  
BY 'GAMBERO ROSSO' MAGAZINE  
IN MARCH 2012 - DECEMBER 2014



**"The peeled Avola Almond 37/38 from the award-winning Giovanni Mucci factory has brought us into the magical world of gourmet sugared almonds.**

A sugared almond of finesse, incredible elegance and balance, where selection of the raw material and value of Confectioners come together, truly masters of the Art of confectionery, dictated by over one hundred years of experience.

The almond is only treated with arabic gum before being sugar coated in the ancient copper basin together with natural vanillin and E/171. **No starch!**

The sugared almond is medium-large (size 37/38, but Mucci also offers the 38/40, of credible white color).

The fragrance is very delicate with vague sweet, vanilla and fresh almond notes. On the palate the very thin and crumbly sugaring embraces an excellent almond, flat and fleshy: the sugar layer, discreet and soluble, allows to express its characteristics fresh, full and delicate aromatic notes of the fruit.

**Right intensity and persistence. Perfect consistency and chewiness."**



# CREATIVITY, TECHNIQUE, PASSION

**Art is the synthesis of creativity, passion, skill and tradition.**

The synthesis of a century-old ingenuity refined by experience and embellished by a painstaking manual work, with slow processes, which gives rise to amazing creations.

A marvelous list of delicacies able to satisfy not only the keenest palates, but also those who believe in quality without compromise.

**Mucci Giovanni** tastes and creates new sensations thanks to the continuous research and enhancement of excellent raw materials, the combination of the most refined ingredients, the improvement of production techniques.

As the last born:

LEOPARD PRINT DRAGÉES “PRINCESSE MARGOT®” FILLED WITH GRAPPA AND CHILLI: APHRODISIAC

AND THE “CRISTALLI DI LIMONCELLO®” THE FIRST AND UNIQUE TO BE ENJOYED CHILLED



# THE CERTIFICATIONS



- HACCP since 1998
- FDA since 2015
- HALAL since 2016
- KOSHER since 2018
- FSSC22000 since 2019
- VEGAN since 2020



All products are guaranteed **GLUTEN FREE** and grouped in families in the **AIC manual** since 2012.

Consumers who wish to limit their sugar consumption can satisfy their palate by enjoying **dragées without added sugar**, sweetened with maltitol.

## RAW MATERIALS USED DURING THE YEAR:

- 80 quintals of Apulian Toritto (BA) Almonds
- 55 quintals of "Piedmont Hazelnuts IGP"
- 30 quintals of Sicilian "Pizzuta di Avola" Almonds
- 470 quintals of Chocolate







During its long and busy activity, ‘Casa Mucci’ receives numerous awards that attest to the superior quality of its productions, with full respect to the original recipes and to the high Italian artisan confectionery.

A heritage of history, knowledge and traditions that the Family has honored and perpetuated over time with the “**Confetti Museum**” dedicated to ‘**Giovanni Mucci**’, son of the founder Nicola, recognized by the Ministry of Cultural Heritage and Activities and is part of the circuit ‘Historical Places of Italy’.

The **Museum** is housed at the historical site of the factory, in “**Via Museo del Confetto**”, a few steps from the **Cathedral of Andria**. As result of patient and passionate research, it collects in four sections: documents, tools, machinery and molds for the production of ‘confetti’, sweets and chocolate.

Inside the **Showroom**, annexed to the Museum and painted by talented local artists with allegorical scenes, the awards and prizes that Mucci has collected throughout its history are gathered.

The itinerary is supported by a **video** on the current production and culminates with the beautiful boutique which offers the opportunity to taste the entire assortment.





SIMPLY UNIQUE





CONFETTI E DRAGÉES  
**MUCCI**<sup>®</sup>  
1894



**Mucci Giovanni s.r.l.**  
Legal office and production plant  
with annexed store

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**Museum with annexed store**

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